

Innovation of Contextual-Based English Teaching Materials for Basic Culinary

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This study aims to develop an innovative contextual-based English teaching material for basic culinary designed systematically to meet the needs of students in the Diploma 3 Culinary Arts Program at Politeknik Pariwisata Lombok. This teaching material innovation is oriented to equip students with communicative English skills in the context of the culinary workplace and tourism service, integrating the principles of Contextual Teaching and Learning (CTL) and English for Specific Purposes (ESP). Specifically, this study aims to: (1) identify the characteristics of contextual basic culinary English teaching materials based on input from English lecturers and chefs; (2) design contextual-based teaching material through literature review; (3) develop a prototype of teaching materials according to CTL principles; (4) assess the feasibility of teaching materials through expert judgment; and (5) assess the practicality of teaching materials through implementation observation by users. The type of research used is research and development (R&D) adopting the Borg and Gall model, adjusted to the context of vocational teaching material development. The study will be conducted at Politeknik Pariwisata Lombok from January to December 2025. Research subjects consist of English lecturers, culinary lecturers/professional chefs, Diploma 3 Culinary Arts students in their first semester, and expert validators (language experts, material experts, and instructional design experts). Data collection techniques include semi-structured interviews, literature review, expert validation using assessment rubrics, and observation of teaching material implementation. The research instruments are developed based on indicators derived from ESP and CTL theories, with content validity tested through expert judgment and qualitative data trustworthiness ensured through source and technique triangulation. The data analysis techniques used are descriptive qualitative analysis (for interview and literature data) employing the Miles, Huberman, and Saldaña model, and descriptive quantitative analysis (for validation and observation results). Up to this proposal stage, the study has produced an initial design of contextual-based teaching material containing culinary vocabulary, service phrases, and CTL-based tasks such as role-play and kitchen service simulations. The preliminary conclusion indicates that this teaching material innovation is expected to address the gap between existing general teaching materials and the needs of the culinary tourism workplace. Further research is suggested to test the feasibility and practicality of the teaching material prototype at the implementation stage to ensure the product's effectiveness in improving students' communicative competence in the culinary context.

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